Index

GB-IE

1. PRECAUTIONS FOR USE 4
2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY 5
3. SAFETY PRECAUTIONS 6
4. INTENDED USE 6
5. GETTING TO KNOW YOUR OVEN 7
5.1 General Description 7
6. BEFORE INSTALLATION 8
7. AVAILABLE ACCESSORIES 8
8. WARNINGS AND GENERAL ADVICE FOR USAGE 9
8.1 USING THE ROTISSERIE ROD (when present) 9
9. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL 10
10. USING THE MAIN OVEN 12
10.1 First use 12
10.2 Setting the current time 12
10.3 Selecting a function 12
10.4 Programmed cooking procedures 13
10.5 Cooking with selection of a recipe 14
10.6 Table of predefined recipes: 16
10.7 Secondary menu 17
11. COOKING IN THE OVEN 18
11.1 Description of the selected functions 18
11.3 Cooking tables: 20
12. USING THE HOB 21
12.1 Cooking zones 21
12.2 Heating accelerator 21
12.3 Power Function 21
12.4 Operating power settings 22
12.5 Cookware 22
13. CLEANING AND MAINTENANCE 25
13.1 Cleaning stainless steel 25
13.2 Ordinary daily cleaning 25
13.3 Food stains or residues 25
13.4 Cleaning the oven 25
13.5 Cleaning the door glazing 25
14. EXTRAORDINARY MAINTENANCE 26
14.1 Changing the light bulb 26
14.2 Removing the door 26
14.3 Removing the door seal 26
14.4 what to do if... 27
15. INSTALLING THE APPLIANCE 28
15.1 Electrical connection 28
15.2 Positioning and levelling the appliance (depending on model) 29
15.3 Wall fixing 29

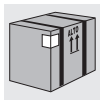
INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

*NSTRUCTIONS FOR THE INSTALLER: these are intended for the **authorized person** who is to check the gas supply system and install, commission and test the appliance.*

1. PRECAUTIONS FOR USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT ON HAND THROUGHOUT THE COOKING APPLIANCE'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. ALSO KEEP ALL THE NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **RELEVANT REGULATIONS**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND REHEATING OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE DISCARDED PACKAGING UNATTENDED IN THE HOME. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SORTED DISPOSAL CENTRE.

REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.

NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE. USE ORDINARY, NON-ABRASIVE PRODUCTS FOR STEEL, WITH THE AID OF WOODEN OR PLASTIC MATERIALS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR DEERSKIN. DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY *FOR INJURY OR DAMAGE CAUSED BY FAILURE TO COMPLY WITH THE ABOVE REGULATIONS OR DERIVING FROM TAMPERING WITH EVEN JUST ONE PART OF THE APPLIANCE AND THE USE OF NON-ORIGINAL SPARE PARTS.*

INSTALL THE APPLIANCE SO THAT WHEN DRAWERS OR DOORS OF UNITS INSTALLED AT HOB HEIGHT ARE OPENED, ACCIDENTAL CONTACT WITH PANS ON THE HOB IS NOT POSSIBLE.

WARNING - IN ORDER TO PREVENT ACCIDENTAL TIPPING OF THE APPLIANCE, FOR EXAMPLE BY A CHILD CLIMBING ONTO THE OPEN OVEN DOOR, THE STABILIZING MEANS MUST BE INSTALLED.
PLEASE REFER TO INSTRUCTIONS FOR INSTALLATION.

DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.

THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT MODIFY THIS APPLIANCE

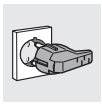
2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.
Never leave all or part of the packaging lying around. They can constitute a suffocation hazard for children, especially the plastic bags.
Your old appliance also needs to be disposed of correctly.
Important: deliver the appliance to your local organisation authorised to collect scrapped appliances.
Correct disposal means intelligent recycling of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has accepted delivery of the appliance.
Before disposing of your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. Also, cut the power supply lead and remove it and the plug.

NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATED DISPOSAL CENTRE.

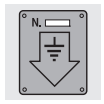
3. SAFETY PRECAUTIONS

IN CONFORMITY WITH THE PROVISIONS REGARDING ELECTROMAGNETIC COMPATIBILITY, THE ELECTROMAGNETIC INDUCTION COOKING HOB COMES UNDER GROUP 2 AND CLASS B (EN 55011)



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.

THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.



IT IS OBLIGATORY FOR ALL ELECTRICAL SYSTEMS TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.

THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT.
THE PLATE MUST NOT BE REMOVED.

DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS.

DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

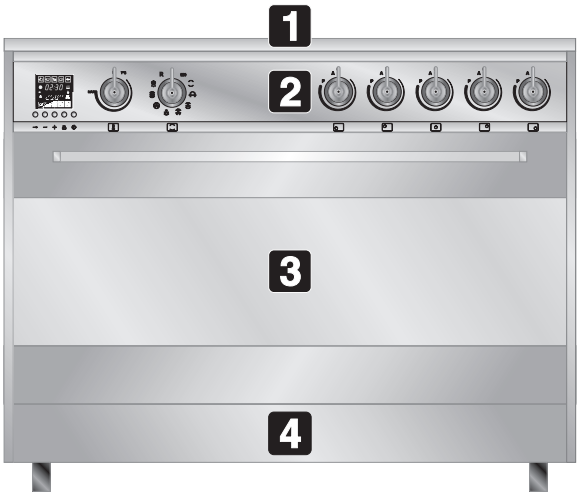
BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

4. INTENDED USE

THE APPLIANCE IS BUILT TO PERFORM THE FOLLOWING FUNCTION: **COOKING AND REHEATING OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.

The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

5. GETTING TO KNOW YOUR OVEN



1 HOB

2 CONTROL PANEL

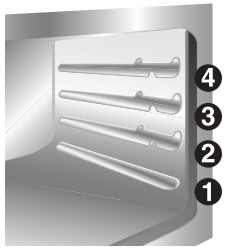
3 MAIN OVEN

4 DISHWARMING COMPARTMENT

5.1 General Description

5.1.1 Oven racks

The oven features **4 runners** for positioning trays and grills at different heights. The insertions heights are numbered from the bottom upwards (see figure).
(When using recipes, use the recommended runners, described in the table “10.6 Table of predefined recipes:”).



5.1.2 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.

5.1.3 Inside light

The oven light comes on when the door is opened or any function or recipe is selected, except for P (where present). In addition to pressing the → button, the light can be turned off or on at any moment except for when the automatic cleaning function is on P (when present).
The auxilliary oven light turns on by selecting any function or the appropriate light function indicated with the symbol ☼.

5.1.4 Dishwarming compartment (when present)

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door.
Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.

Never open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

6. BEFORE INSTALLATION

The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see “13. CLEANING AND MAINTENANCE”.

Before using the oven and the grill for the first time, pre-heat it to maximum temperature long enough to burn off any manufacturing oily residues which could give the food a bad taste.

7. AVAILABLE ACCESSORIES

Oven rack: for cooking food in flat pans, small cakes or roasts or foods requiring light grilling.

Tray rack: for placing on top of a pan for cooking foods which may drip.

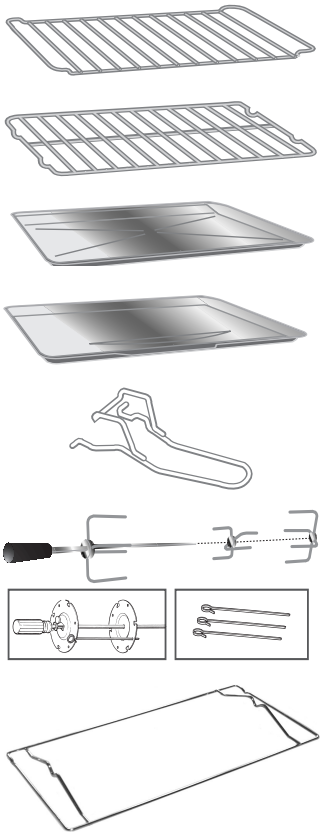
Oven tray: useful for collecting fat from foods placed on the rack above.

Baking tray: useful for cooking cakes, pizza and baked desserts.

Chromium-plated gripper: useful for removing hot shelves and trays.

Rotisserie rod (on some models only): useful for cooking chicken and all foods which require uniform cooking over their entire surface.
(see page 9 for instructions for use)

Rotisserie frame (on some models only): supports the rotisserie rod (see page 9 for instructions for use).



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88 and of Decree Law 108, dated 25/01/92.

Not all accessories are provided on some models.

Accessories available on request:
Original supplied and optional accessories may be ordered from any Authorised Service Centre.

8. WARNINGS AND GENERAL ADVICE FOR USAGE

The appliance becomes very hot during use. Oven gloves should always be worn.

All cooking operations must be carried out with the door closed.

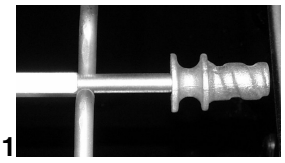
During cooking, do not cover the bottom of the oven with aluminium foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

To prevent any steam in the oven from creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. When the door is opened the oven's internal fan cuts out automatically; it starts up again when the door is closed.

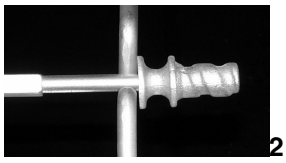
- Grilling processes must never last more than 60 minutes.
- To prevent hazardous overheating, the appliance's glass lid (when present) must always be raised when using the oven or grill.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- During rotisserie cooking operations, one of the pans supplied with the cooking appliance should be placed on the bottom of the oven, on the bottom runners, to collect any grease and fat produced.
- When using the oven, remove all unused pans and shelves from its interior.

8.1 USING THE ROTISSERIE ROD (when present)

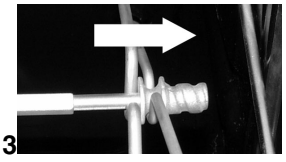
Thread the support frame onto the second guide from the bottom so that the rod's housing protrudes from the oven. Position the rod as shown in figure **(1)** and push the frame into the oven until the end of the rod lines up with the rotisserie motor's hole. At this point, raise the rotisserie rod and push it to the left until it is in the position illustrated in figure **(2)**. These operations must be performed with the oven off and cold. At the end of cooking, using the provided tool slide the rod out of the hole **(3)** and remove the frame so that the rotisserie rod can be taken out of the oven **(4)**.



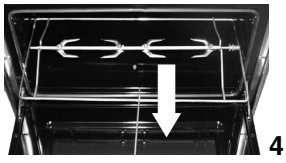
1



2



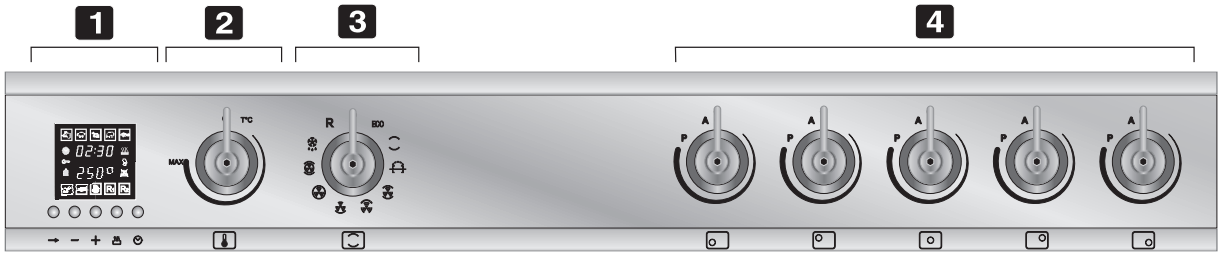
3



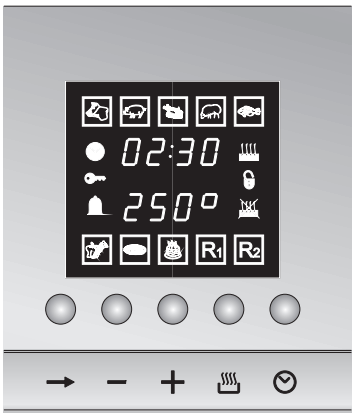
4

9. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

All the control and monitoring devices are clearly in view on the front panel. The symbols used are described in the table below.



1



This display shows the following information:

Indicates the current time or the cooking time.

Shows the preset temperature for the function required, or the temperature set by the user.

Recipes that can be selected.

The following symbols turn on to indicate:

Clock: adjusting the cooking time

Child lock-out function: child lock-out function mode ON (see 10.7 Secondary menu).

Bell: minute minder activated.

Cooking duration: setting the cooking time.

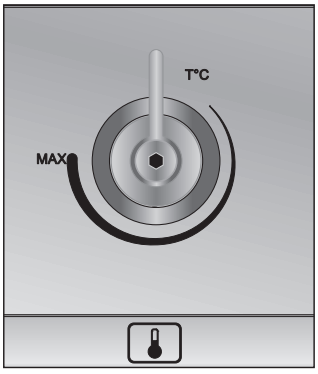
Door interlock indicator light: comes on when the cleaning cycle is used to indicate the door has been locked (pyrolytic models only).

Delayed start: sets a delayed start for the cooking time.

MAIN OVEN TEMPERATURE SELECTION KNOB (PT1)

2

PT1



This knob is used for selecting the desired temperature for the main oven. Turning it clockwise, the display shows the temperature just set, the temperature can be set between **50°C** and **260°C** according to the chosen function. In the case of using the “pizza” recipe, the maximum temperature allowed is **280°C.**

MAIN OVEN FUNCTIONS SELECTION KNOB (PT2)

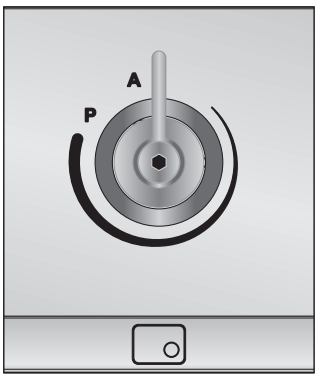
3

PT2

This knob is used to select the desired cooking function. By turning it clockwise or counterclockwise you can choose between the functions shown.
For increased details on the cooking mode of each function, see paragraph “11. COOKING IN THE OVEN”.

HOB CONTROL KNOB

4



Using this knob you can control the cooking zones of the induction hob. The burner controlled is indicated above every knob. The drawing to the left refers to the knob of the lower left cooking zone. Turn the knob to the right to adjust the operating power of the burner that goes from a minimum of 1 to a maximum of 9. The working power is indicated on a display positioned on the hob.

10. USING THE MAIN OVEN

10.1 First use

At first use, or after a power failure, the oven's display will show a flashing 00:00 symbol. To be able to start any cooking function with the main oven, the current time must be set.

10.2 Setting the current time

To adjust the current time with the flashing display:

- Press the buttons — or + to decrease or increase the time shown. If the button is held down in one direction the time changes faster.
- When any button is released, after a few seconds the display will stop flashing and only the colon seperating the hour and minutes will flash to indicate its correct operation (*The ⏲ symbol will be shown on the display*).

It might become necessary to change the current time, for example for daylight savings time.
hold down the ⏲ button for a few seconds until the symbol ⏲ stops flashing.
Repeat the operations described in point “10.2 Setting the current time”.

10.2.1 Using the minute minder

The minute minder can be used during cooking or when the oven is turned off. The setting procedure is the same for both cases.

Press the ⏲ button briefly, the 🔔 symbol will flash and the display will show the 00:00 symbol (or the time remaining from a previously programmed count).

Press the buttons — or + to increase or decrease the minute minder time from 00:01 to 03:59 (hold the button down to go faster). After a few seconds the count will begin and the remaining time and the non-flashing 🔔 symbol will appear on the display**.**

To reset the minute minder, press the — and + buttons at the same time for approximately one second.

Warning: The minute minder does not stop the cooking but rather informs the user when the set time has run out. To turn off the oven, turn the PT2 knob to the O position.

Modifying the programmed data:
Once the count has begun, the previously set data can be modified. Repeat the operations described in point “10.2.1 Using the minute minder”.

10.3 Selecting a function

A cooking function can be selected by simply turning **PT2** to the right or left to the desired function. After having selected the cooking function, use the **PT1** knob to select the desired temperature.
Cooking is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly. The ▱ symbol flashes on the display to indicate that this stage is in progress. When the preheating stage is over, the ▱ symbol will remain on and a buzzer will sound to indicate that the food can be placed inside the oven.

10.4 Programmed cooking procedures

10.4.1 Semiautomatic cooking

Semiautomatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Select a function and the temperature (see paragraph 10.3).

Press the key on the display; the symbol will flash and the 00:00 symbol will appear; if you do not set a time within a few seconds, the oven will return to manual mode; otherwise, you can set a cooking time (max 23.59) using the — or + keys.

Once the desired cooking time value is reached, the symbol stays lit.

At the end of the cooking time, the message STOP will appear on the display, cooking will be interrupted and a buzzer will sound that can be deactivated by pressing the key.

If you wish to continue cooking beyond the set time, press the button again. The oven will restart normal operation with the previously-selected cooking settings. To turn off the oven, turn the PT2 knob to the “O” position.

During semi-automatic cooking, the temperature values and the desired function can be modified without changing the previously set time.

Modifying the data set:

Once semiautomatic cooking has started, its duration can be changed.

When the symbol is steady and cooking is in progress, press the key.

The symbol starts flashing and it is possible to change the cooking time using the — or + keys.

A few seconds after the last change, the symbol will stop flashing, and semiautomatic cooking will restart from the new value.

10.4.2 Automatic cooking

Automatic cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

Select a function and the temperature (see paragraph 10.3).

Press the key on the display; the symbol will flash and the 00:00 symbol will appear; if you do not set a time within few a seconds, the oven will return to manual mode; otherwise, you can set a cooking time (max 23.59) using the — or + keys.

Press the key again; the symbol will start to flash; if you do not set a time within a few seconds, the oven will return to semiautomatic mode; otherwise, you can set a cooking time (max 23.59) using the — or + keys.

A few seconds after the last change, the display will show the current time and the oven will be in standby waiting for the set start time.

At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press to deactivate it.

If you wish to continue cooking beyond the set time, press the button again. The oven will restart normal operation with the previously-selected cooking settings.

Modifying the programmed data:
Once automatic cooking has started, its duration can be changed.
When the and symbols are steady and cooking is in progress or the oven is in standby status waiting for cooking to start, press . The symbol begins to flash and by pressing the — or + button the cooking duration can be changed. Press the button again. The symbol will begin to flash, use the — or + buttons to modify the the end of cooking time.
A few seconds after the last change, the symbol will stop flashing, and automatic cooking will restart with the new programmed data.

Once cooking has been programmed but before it starts, the symbol of the chosen function or recipe will remain on, as will the , symbols.

10.5 Cooking with selection of a recipe

The oven has 8 preset recipes (see “10.6 Table of predefined recipes:”) and 2 memories. A recipe is a combination of function, temperatures and cooking times presettings.
Only when **PT1** is positioned on “O” it is possible to select a recipe simply by turning **PT2** onto **R**.
Press the — or + keys; the selected recipe will change its colour to red on the display; a few seconds later cooking will start with the preset parameters.
When the preset temperature is reached, a series of beeps will be emitted indicating that the oven is ready for use. The cooking time as specified in the table “10.6 Table of predefined recipes:” starts from this moment.

Modifying the data set (during cooking)
During cooking it is possible to manually change the temperature that was preset for the recipe by turning **PT1** to the desired cooking temperature. To modify the cooking time press the key; the symbol flashes on the display. You can increase or decrease the cooking end time using the — or + keys.
These changes are not saved permanently.

10.5.1 Automatic cooking with selection of a recipe

Only when the **PT1** knob is positioned on “O” it is possible to select a recipe, simply by turning **PT2** onto **R**.
Press the — or + keys; the selected recipe will change its colour to red on the display. Within a few seconds press the key on the display; the symbol will flash. Press the key again; the symbol will start to flash; if you do not set a time within a few seconds, the oven returns to recipe mode and starts cooking; otherwise, you can set a cooking time (max 23.59) using the — or + keys.
A few seconds after the last change, the display will show the current time and the oven will be in standby waiting for the set start time.
At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press to deactivate it.

Once cooking has been programmed, before it starts, the function or recipe symbol will remain on, as will the symbols , .

10.5.2 Making permanent changes to a recipe

The oven has 8 preset recipes (see “10.6 Table of predefined recipes:”), and 2 to set according to your own named cooking preferences R_1 R_2. In addition, you can modify the other recipes that are already preset.

To modify or set a recipe permanently:

1 With the **PT1** and **PT2** knobs positioned on “O” press the → key for 3 seconds.

2 Select the recipe you want to change using the — or + keys; the current settings for that recipe are shown on the display.

3 Press the → key; the display shows the preset function. (see “10.6.1 Association display icon - function”) To change it, turn **PT2** to the desired function.

4 When you press the → key the cooking time flashes on the display; use the — or + keys to change the value.

5 When you press the → key the preset temperature will flash on the display; turn **PT1** to change the value.

6 Press the → key to exit from recipe programming.

10.6 Table of predefined recipes:

	Class	Type	Qty.		Temp. (°C)	Cooking duration (min.)		Funct.	Runner recom-mended
	Beef	Roast-beef	0.7	Kg	200	30			2
			1	Kg	200	40	*		
			1.5	Kg	200	65			
	Pork	Roast	0.5	Kg	180	50			2
			1	Kg	190	75	*		
			1.5	Kg	180	110			
	Chicken	Roast chicken	0.5	Kg	190	40			2
			1	Kg	190	60	*		
			2	Kg	180	90			
	Lamb	Roast leg of lamb	1.0	Kg	180	65			1
			1.5	Kg	180	90	*		
	Fish	Bass baked in foil	0.7	Kg	200	35	*		2
			1.0	Kg	200	45			
	Vegetables	Stuffed peppers	1	Kg	170	45	*		2
			1.5	Kg	160	50			
			2	Kg	160	60			
	Pizza	Stuffed Pizza	1 pizza		280	8	*		1
	Cakes	Apple pie	8 people		170	60	*		3

The cooking times specified in the table refer to the food indicated in the recipe and may vary depending on the weight.

The table gives the factory-set data. To reset a recipe with the original settings after it has been modified, just enter the data given in the table.
(*original settings).

If the energy saving mode is activated (see secondary menu) the cooking times can vary from those indicated.

10.6.1 Association display icon - function

F0:01	F0:02	F0:03	F0:04	F0:05	F0:06	F0:07	F0:08
ECO	Static	Rotisserie grill	Fan-ass. static	Fan-ass. grill	Fan-ass. bottom	Circular	Turbo

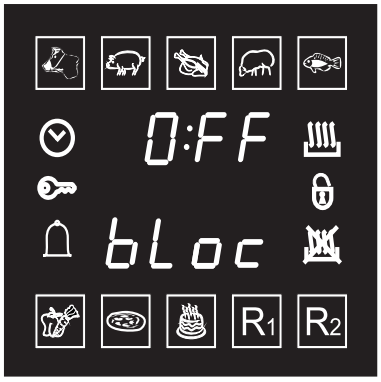
10.7 Secondary menu

This appliance also has a concealed “secondary menu” allowing the user to:
Activate or deactivate the child safety device.
Activate or deactivate the Showroom mode (which disables all the heating elements so that only the control panel works).
Select or deselect the power limiter mode.

With the PT2 knob positioned on “O”, press the → and ⏲ buttons for at least 3 seconds to view the secondary menu.

With the — and + buttons, it is possible to change the status of the setting **(ON / OFF) (HI / LO)**.

Press → to move on to setting the next function.



Child lock-out mode: by activating this mode, after two minutes of operation without any intervention from the user, the controls will automatically be locked, indicated by the 🔑 symbol turning on. To disconnect the temporary lock during cooking, hold down the ⏲ button for at least 3 seconds. Two minutes after the last setting the lock will become active again.

When turning the PT2 knob, the word “BLOC” is shown permanently. The word only disappears when the knob is turned back to the original start condition.
If the PT1 knob is turned, the cooking temperature will not change and the word “BLOC” will be shown.

Showroom mode: (only for showrooms) by activating this mode, the oven deactivates all the heating elements, while keeping the control panel active. To use the oven normally, set this mode to OFF. During cooking, the word SHO will be displayed (once per minute) to indicate that the showroom mode has been activated.

Power limiter mode: by selecting LO while cooking with the main oven a limited amount of power will be used, according to the model. To reset the product's normal consumption, select HI.

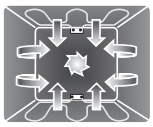
To save the settings, you need to exit from the secondary menu in the “power limiter mode” screen by pressing the → key, or else wait for a few seconds.
If you do not do this the changes you made will not be saved.

11. COOKING IN THE OVEN

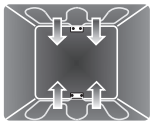
11.1 Description of the selected functions

ECO

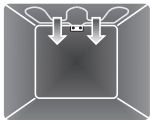
ECO:
Using the grill and the bottom heating element is particularly suitable for cooking small quantities of food, as it provides low energy consumption.



STATIC:
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread, and cakes and in any case particularly suitable for fatty meats such as goose and duck.

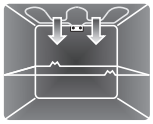


GRILL:
The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (when present) gives the food an even browning at the end of the cooking. Perfect for sausages, ribs and bacon. This function allows you to grill large quantities of food, particularly meat, evenly.

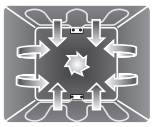


ROTISSERIE GRILL:
(on some models only)

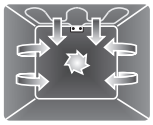
The rotisserie functions in combination with the grill element to give perfect browning to food.



FAN-ASSISTED STATIC:
The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels.

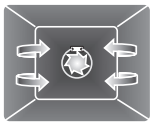


FAN-ASSISTED GRILL:
The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling even to very thick foods. Perfect for large cuts of meat (e.g. shank of pork).

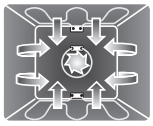


FAN-ASSISTED BOTTOM:
The combination of the fan with only the bottom heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.

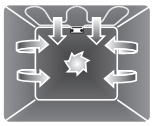
CIRCULAR:
The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and cooking time. Air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously without mixing smells and flavours.



TURBO:
The combination of fan-assisted cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently.
Perfect for large volumes that call for intense cooking.

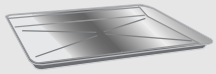
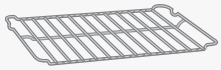
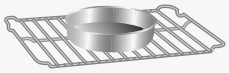


THAWING:
Rapid thawing is helped by switching on the fan provided and the top heating element that ensure uniform distribution of low temperature air inside the oven. In certain models this function integrates the proving. The choice to thaw or to prove depends on the temperature selected. Set the temperature to choose the function: thawing (30°C) or proving (40°C).

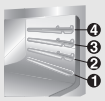


11.2 COOKING HINTS AND TIPS

HINTS ON USING THE ACCESSORIES:

	• Use only original SMEG trays. • When the tray is in the oven, the handle must be facing the oven door. • Push the trays all the way inside the oven.
	• Use only original SMEG racks. • When the rack is in the oven, the contoured part must be facing downwards. • Push the racks right inside the oven.
	• Use only original SMEG racks. • Push the racks right inside the oven.
	• For best cooking results, we recommend placing kitchenware in the centre of the rack.

GENERAL HINTS:

	• **We recommend preheating the oven before putting food in.** Do not place foods inside the oven until the symbol on the display stops flashing and the beep has sounded to confirm that the programmed temperature has been reached.
	• For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
	• In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).
	• While cooking desserts and vegetables, dripping from the bottom of the door may occur. This is a natural physical phenomenon which mainly occurs when the food is placed in the oven before preheating. To avoid this, carefully open the door a couple of times during the cooking.

COOKING HINTS FOR MEAT:

	• Cooking times, especially for meat, vary according to the thickness and quality of the food and the consumer's taste.
	• To save energy when roasting, we recommend putting the food in the cold oven.
	• We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard it is ready, if not, it needs another few minutes cooking.

COOKING HINTS FOR DESSERTS AND BISCUITS:

	• Use dark metal moulds for desserts: they help to absorb the heat better.
	• The temperature and the cooking duration depend on the quality and consistency of the dough.
	• The tables indicate the temperature ranges. Initially, try with the lowest value (the lower temperature gives a more even browning); if the dessert does not come out well, increase the temperature on the following occasions.
	• Check whether the dessert is cooked all the way through: About 10 minutes before the end of cooking, stick a toothpick into the highest point in the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
	• If the dessert goes flat when it comes out of the oven, on the next occasion reduce the set temperature by about 10 °C selecting a longer cooking time if necessary.

11.3 Cooking tables:

	FUNCTION	LEVEL FROM BELOW	TEMP. °C	TIME IN MINUTES	
FIRST COURSES					
LASAGNE	Static	1	220 - 230	50 - 60	
OVEN-BAKED PASTA	Static	1	220 - 230	40	
MEAT					
ROAST VEAL	Fan-ass. static	2	180 - 190	70 - 80	
LOIN OF PORK	Fan-ass. static	2	180 - 190	70 - 80	
SHOULDER OF PORK	Turbo	2	180 - 190	90 - 100	
ROAST RABBIT	Circular	2	180 - 190	70 - 80	
TURKEY BREAST	Fan-ass. static	2	180 - 190	110 - 120	
ROAST NECK OF PORK	Turbo	2	180 - 190	190 - 210	
ROAST CHICKEN	Turbo	2	180 - 190	60 - 70	
GRILLED MEATS				**1st SURF**	**2nd SURF**
PORK CHOPS	Fan-ass. grill	4	260	7 - 9	5 - 7
FILLET OF PORK	Grill	3	260	9 - 11	5 - 9
FILLET OF BEEF	Grill	3	260	9 - 11	9 - 11
LIVER	Fan-ass. grill	4	260	2 - 3	2 - 3
SAUSAGES	Fan-ass. grill	3	260	7 - 9	5 - 6
MEAT-BALLS	Grill	3	260	7 - 9	5 - 6
ROTISSERIE MEATS					
CHICKEN	Rotisserie grill	On a spit	250 - 260	60 - 70	
FISH					
SALMON TROUT	Bottom fan-a.circ.	2	150 - 160	35 - 40	
PIZZA	Fan-ass. static	1	250 - 280	6 - 10	
BREAD	Circular	2	190 - 200	25 - 30	
MUFFINS	Turbo	2	180 - 190	15 - 20	
DESSERTS					
DOUGHNUT	Fan-ass. static	2	160	55 - 60	
FRUIT TART	Fan-ass. static	2	160	30 - 35	
SHORT PASTRY	Bottom fan-a.circ.	2	160 - 170	20 - 25	
JAM TARTS	Turbo	2	160	20 - 25	
PARADISE CAKE	Fan-ass. static	2	160	55 - 60	
ECLAIR	Turbo	2	150 - 160	40 - 50	
LIGHT SPONGE CAKE	Circular	2	150 - 160	45 - 50	
CROISSANTS	Circular	2	160	25 - 30	

12. USING THE HOB

Metal objects such as silverware or lids must not be placed on the hob surface as they can become very hot.

Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.

12.1 Cooking zones

The device has 5 cooking zones of various powers and diameters. Their position is clearly indicated with circles and the heat is limited to within the diameters traced on the glass. Under each cooking zone there is a coil called an inductor which is powered by an electronic system and which creates a variable magnetic field. When a pan is positioned within this magnetic field, the high frequency currents are concentrated directly onto the pan producing the heat required for cooking the food.

Each cooking zone has an inner circle. This printed circle indicates the minimum permissible diameter on that cooking zone. Pans with smaller diameters risk not being detected and therefore not activating the inductor.

12.2 Heating accelerator

Each cooking zone has a heating accelerator. This system lets the burner operate at maximum power for a time that is proportional to the selected power. To start the heating accelerator, turn the knob to the left, select the “A” position and release. The letter “A” appears on the cooking hob display. At this point you have 3 seconds to choose the desired heating position. Once the position has been adjusted between 1 and 9, “A” and the selected position will blink on the display. During the heating accelerator's operation it is possible to increase the heating intensity at any time. The “full power” period will consequently be modified.

On the other hand, if the power is reduced, turn the knob counterclockwise. The “A” option is automatically disabled.

12.3 Power Function

The power function can be used to cause each heating zone to operate continuously at maximum power for a maximum period of 10 minutes. Said function, for example, can be used to bring a large quantity of water to a boil rapidly or to broil meat.

Turn the knob clockwise and set the heating intensity on 9. Select the position “P” with the knob and release. “P” appears on the hob display of the corresponding zone. After 10 minutes the power will be reduced automatically, returning to position 9; the „P“ disappears. It is however possible to interrupt the power function by decreasing at any time the heating intensity. When the power option is selected on a burner (ex. the back left), the power absorbed by the second burner (front left) could be reduced to provide the maximum energy available to the first. For the same reason the power function has priority over the heating accelerator. If a recipient is removed from the cooking zone while the power function is turned on, the function stops.

12.4 Operating power settings

Below is provided a table with the maximum power consumptions of the burners.

Zone number:	Zone Diameter	Power consumed	
1	145 mm	Normal operation:	1400 W
		With power function:	1800 W
2	180 mm	Normal operation:	1850 W
		With power function:	2500 W
3	260 mm	Normal operation:	2400 W
		With power function:	3200 W
4	210 mm	Normal operation:	2300 W
		With power function:	3200 W
5	145 mm	Normal operation:	1400 W
		With power function:	1800 W
		Total power consumed	10600 W

12.5 Cookware

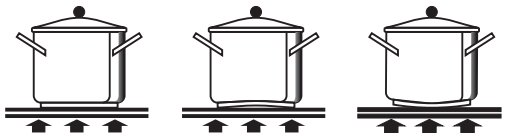
Appliances of this type require special cookware to be able to work. In fact, the cookware must have an iron or steel/iron bottom to generate the magnetic field necessary for it to be heated up. Recipients made of the following are not suitable:
- glass;
- ceramic:
- terracotta;
- steel, aluminium or copper without a magnetic bottom;

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the recipient, place it on a cooking zone and start the burner. If, instead of the power symbol, the symbol appears, it means the pan is not suitable. The pans used for cooking must have a minimum diameter to guarantee proper functioning. Below is a table with the minimum diameters for pans according to the cooking zone.

Zone number	Minimum cookware diameter
1	145 mm
2	180 mm
3	260 mm
4	210 mm
5	145 mm

Cookware that is larger than the cooking zones can also be used, but care must be taken that the bottom of the pan does not come into contact with other cooking zones and that it is always centered on the cooking zone perimeter.

Make sure you only use containers intended for induction cooking, with a thick and completely flat bottom or, if not available, containers without a curved bottom (concave or convex).



YES NO NO

12.5.1 Cookware detector signal

Every cooking zone has a cookware detector that only starts the cooking if there is a well positioned recipient with the suitable characteristics present on the plate. If the container is not well positioned or isn't made of the correct material and still tries to activate the burner, after a few seconds from the burner's activation, the U symbol will appear on the display.

12.5.2 Residual heat

Each cooking zone is equipped with a residual heat warning device. After any burner is switched off, a flashing H may appear on the front zone. This warns that the cooking zone concerned is still very hot.

Cooking can be restarted even while the H is flashing.

12.5.3 Cooking hob lock-out

When not in use, the hob can be “locked” from being accidently turned on by children. With the hobs turned off turn the knobs for hobs 2 and 4 completely to the left until 5 L appears on the display. Then release the knobs. To unlock it repeat the same operation: The burners' displays will show a 0 that will indicate that the burners' lock has been deactivated.

12.5.4 Circuit board thermal protection

The appliance is provided with a device that constantly measures the temperature of the electronic circuit board.

If the temperature surpasses certain values, the device will activate certain functions to lower the temperature and allow the glass-ceramic hob to continue to work correctly.

Below is a table with the operations that are activated automatically and the relative start temperature:

Operation	Activating temperature
Fan turns on at low speed	50 °C
Fan turns on at high speed	60 °C
Fan returns to low speed	55 °C
Fan turns off	45 °C
Operating power reduced from Power to 9	76 °C
Reduction of power of a point for every cooking zone	85 °C
Turning off all the cooking zones	90 °C
Switching on again of the cooking zones at reduced power	85 °C
Normal operation of all the cooking zones	80 °C

Every intervention of this type will be identified on the cooking hob with a light on the power display.

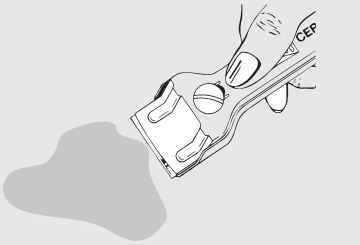
12.5.5 Thermal protection glass-ceramic hob

Every cooking zone has a device that constantly measures the temperature. If the temperature surpasses certain values, the device will activate certain functions to lower the temperature and allow the glass-ceramic hob to continue to work correctly. Below is a table with the operations that are activated automatically and the relative start temperature:

Operation	Activating temperature
Operating power reduced from Power to 9	250 °C
Reduction of the power of a point	280 °C
Switching off the cooking zone	300 °C
Return of the power to the set value	250 °C

Every intervention of this type will be identified on the cooking hob with a light on the power display.

Take care not to spill sugar or sweet mixtures on to the hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on the hob. If this occurs, promptly switch off and remove the molten material with the scraper provided while the cooking zone is still warm to prevent it from being damaged. **Failure to instantly clean the ceramic hob could lead to encrustations which are impossible to remove once the hob has cooled down.**



Important! Beware of children in the vicinity as the warning lights indicating residual heat are out of sight to them. In fact, even after having been turned off, the cooking zone remains hot for a certain period of time. Make sure that children never touch the hob.

Do not leave metal objects on the hob: they could get very hot.

12.5.6 Keep Warm Function

The purpose of the keep warm function is to regulate the temperature of the bottom of the cookware to approximately 65°C. This allows for keeping food warm at the ideal power level, as well as heating slowly. The maximum duration of the keep warm function is limited to 2 hours. The keep warm function is between [0] and [1] and is indicated with appropriate symbols on the cooking zones.

13. CLEANING AND MAINTENANCE

Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

Never use a jet of steam for cleaning the appliance.

13.1 Cleaning stainless steel

To keep stainless steel in good condition, it must be cleaned regularly when you are done using the cooker, after it has cooled.

13.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

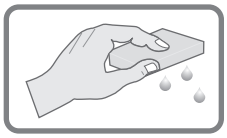
13.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic materials if necessary. Rinse thoroughly and dry with a soft cloth or deerskin. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

13.4 Cleaning the oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.

- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see point “14.2 Removing the door”).



The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

13.5 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent paper towels, remove stubborn dirt with a damp sponge and ordinary detergent.

When cleaning, dry the appliance thoroughly to prevent water or detergent drips from interfering with its operation or creating unsightly marks.

Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g., powder products, oven-cleaner sprays, stain removers and metal scouring pads). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter.

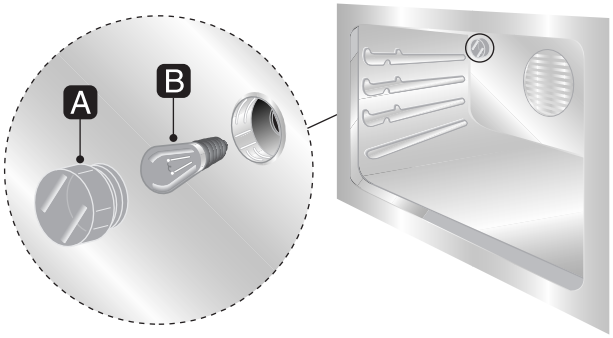
14. EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

14.1 Changing the light bulb

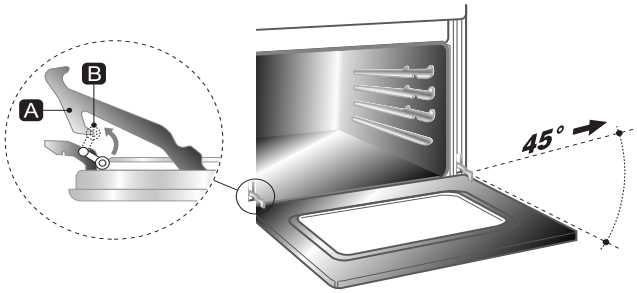
Remove the protective cover **A** by unscrewing it counterclockwise; replace the bulb **B** with another of the same type (25 W). Re-fit the bulb protector **A**.



Use only oven bulbs (T 300°C).

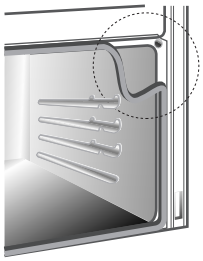
14.2 Removing the door

Open the door completely, raise the lever B and take hold of the two sides with both hands near the hinges A. Lift the door up forming an angle of approximately 45° and remove it. To reassemble, fit the hinges A into their grooves, then lower the door into place and release the levers B.



14.3 Removing the door seal

To permit thorough cleaning of the oven, the seal may be removed.
Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



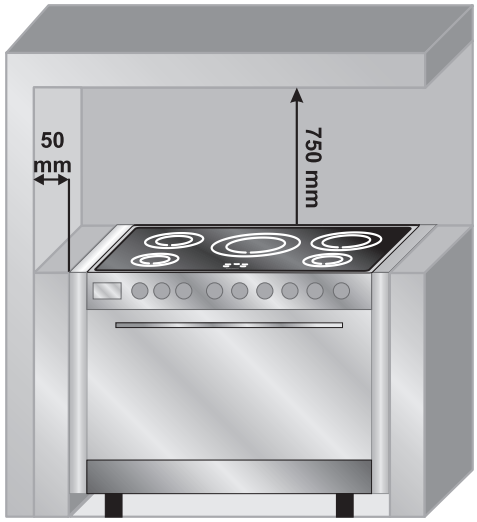
14.4 what to do if...

The oven display is completely off:	• Check the main power supply. • Check whether an omnipolar switch upstream from the oven feed line is in the “ON” position.
The oven does not heat up:	• Check whether the “showroom” mode has been set, for further details see point “10.7 Secondary menu”.
The controls do not respond:	• Check whether the “child lock-out function” mode has been set, for further details see point “10.7 Secondary menu”.
The cooking times are longer than those indicated in the table.	• Check whether the “power limiter” mode has been set, for further details see point “10.7 Secondary menu”.
After the automatic “pyrolysis” cleaning cycle (only on some models) it is not possible to select a function:	• Verify whether the interlock device has been switched off. If it has not, the oven has a protection device that does not allow functions to be selected while the interlock device is active.
The display shows ERR 4 (on pyrolytic models only):	• The interlock device has not properly hooked to the door. This might be because the door was accidentally opened during its activation. Switch off the oven and switch it on again waiting a few minutes before selecting a new cleaning cycle.
If the door is opened during a fan-assisted function, the fan stops:	• This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.

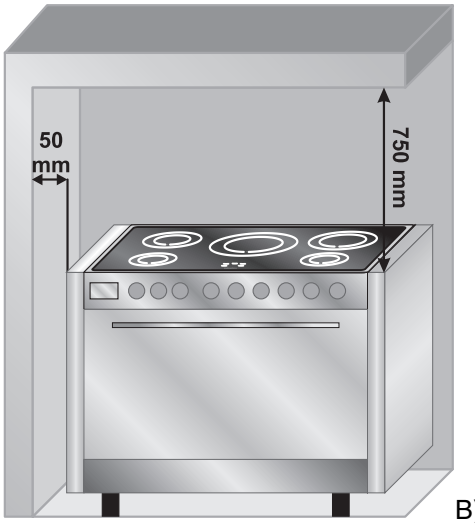
If the problem has not been resolved or there are other types of faults, contact your local technical assistance centre.

15. INSTALLING THE APPLIANCE

The appliance must be installed by a qualified technician and according to the standards in force.
This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 5 cm from the side of the appliance, as shown in drawings A and B showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 75 cm above the work surface.

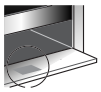


A) Built-in appliance



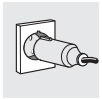
B) Free-standing appliance

15.1 Electrical connection



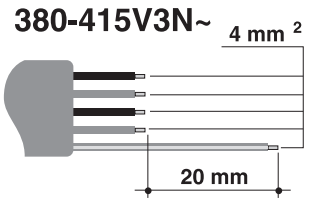
Make sure the voltage and the cross-section of the power cord match the specifications indicated on the rating plated positioned in the storage compartment. **Do not remove this plate for any reason.**

If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm** located near the appliance and in an easily reachable position.

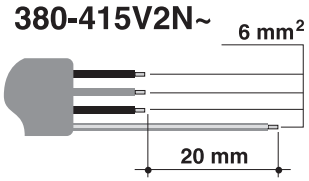


Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, the appliance absolutely must be earthed. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts which may cause overheating.

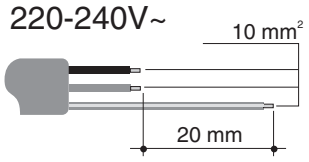
*For operation on **380-415V 3N~**: use an H05V2V2-F type five-core cable (5 x 4 mm^2).*



*For operation on **380-415V 2N~**: use an H05V2V2-F type four-core cable (4 x 6 mm^2).*



*Operation at **220-240V~:** use a 3 x 10mm² three-core cable:*
*This type of connection is permitted solely using the special kit available at Service Centres (part. no. **KITMT code 902263**)*



The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.

WARNING: The values indicated above refer to the cross-section of the internal conductor.

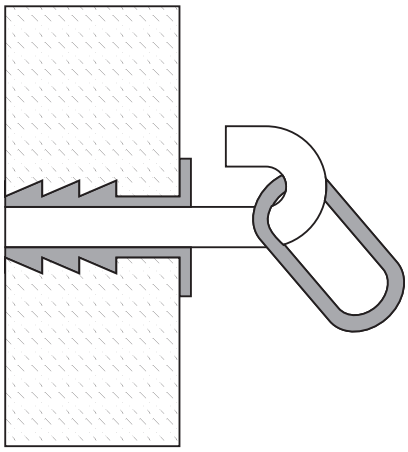
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE TO PERSONS OR THINGS CAUSED BY NON-OBSERVANCE OF THE ABOVE PRESCRIPTIONS.

15.2 Positioning and levelling the appliance (depending on model)

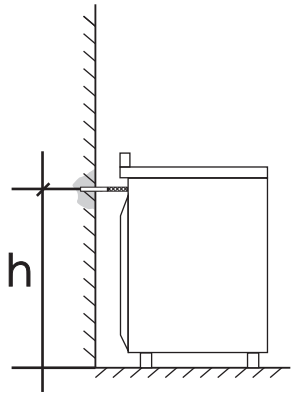
After making the electrical connections, level the appliance on the ground by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled. Depending on the model you have purchased, the foot height adjustment range may vary from 70 to 95 mm and from 110 to 160 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).

15.3 Wall fixing

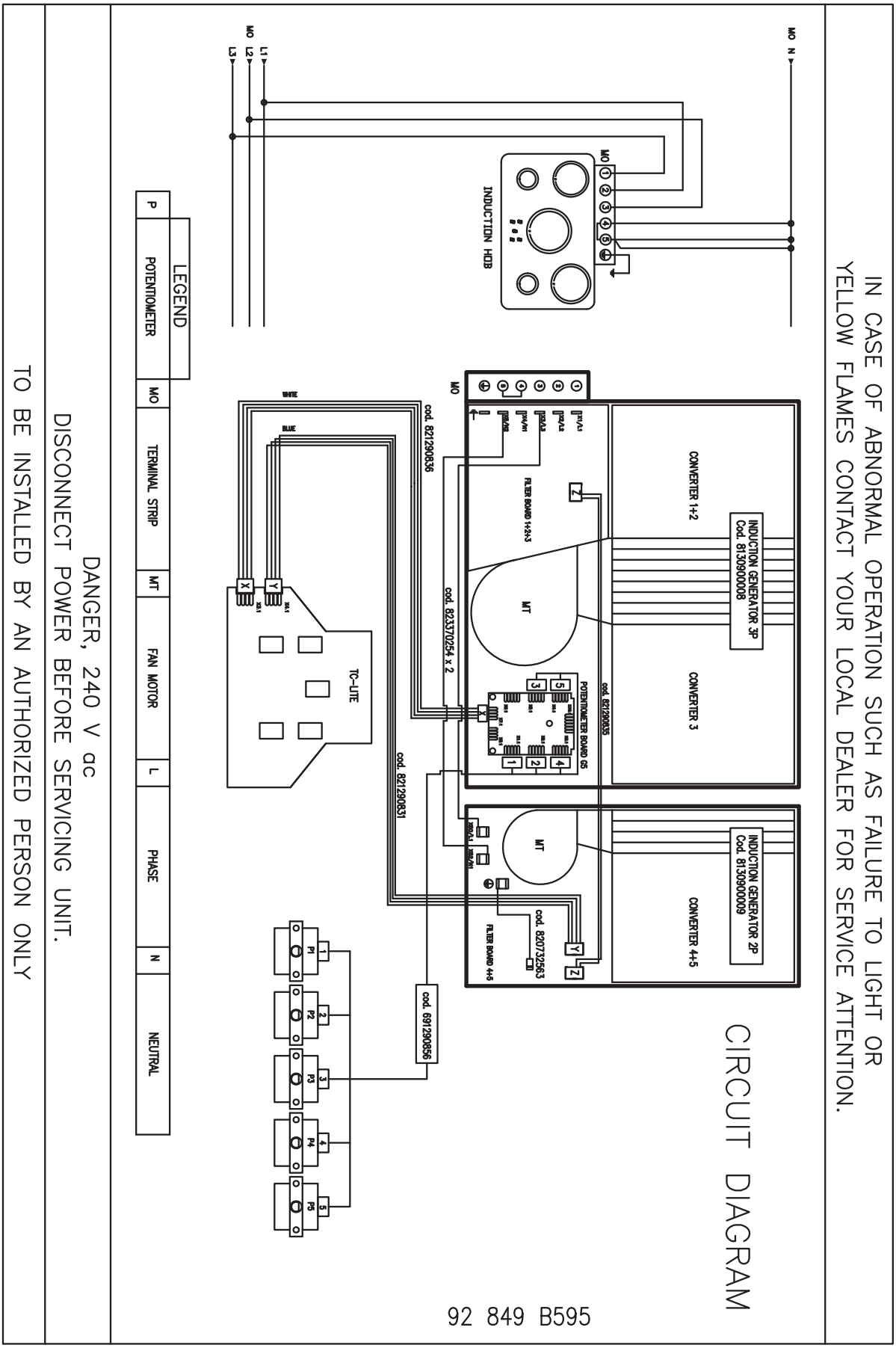
1 Fix the screw to the wall and hook the chain **(B)**;
2 Hook the chain to the hole positioned at the rear of the cooker by the gas pipe **(A)**;
3 Once the chain is in position, push the cooker against the wall;
4. The height of the screw hole from floor level must not exceed 800 mm **(C)**.


A

B

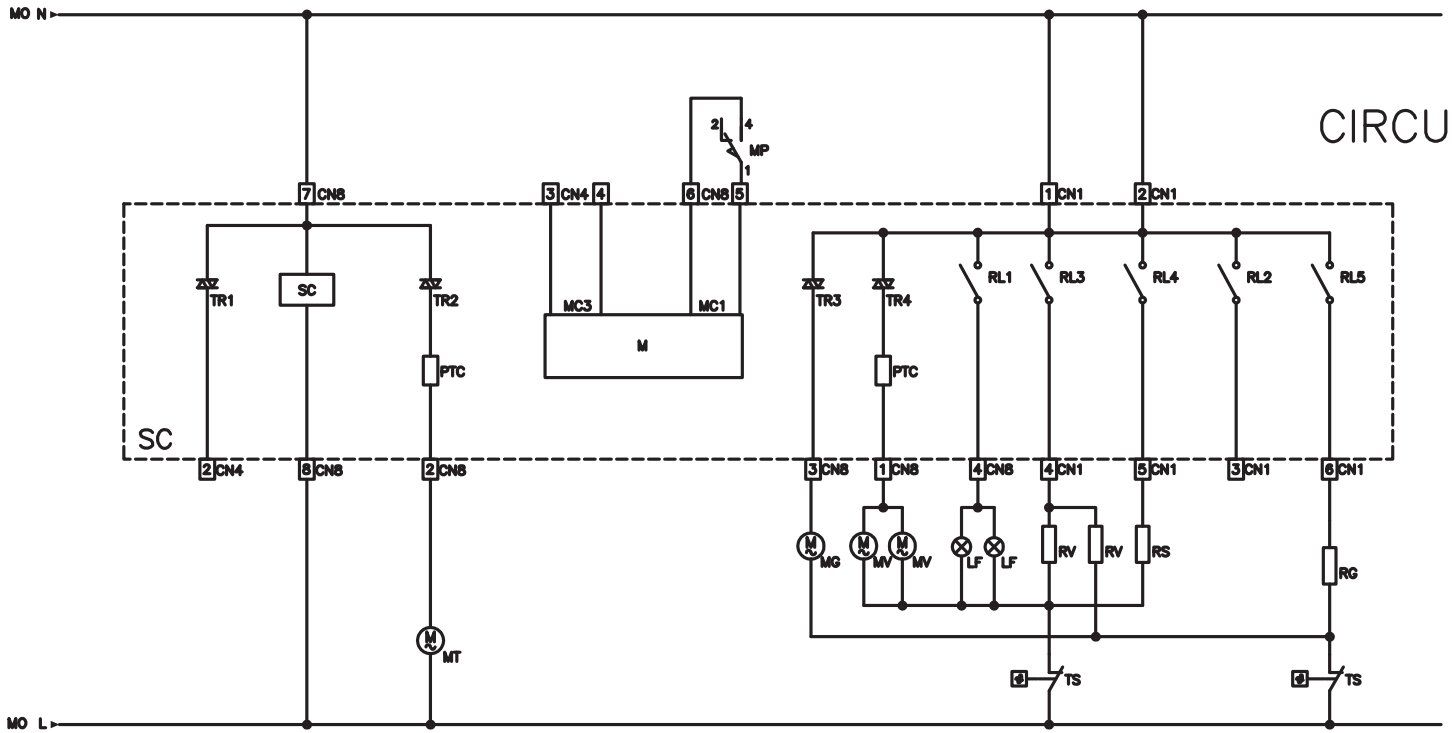


C


IN CASE OF ABNORMAL OPERATION SUCH AS FAILURE TO LIGHT OR
YELLOW FLAMES CONTACT YOUR LOCAL DEALER FOR SERVICE ATTENTION.
CIRCUIT DIAGRAM
92 849 B595
DANGER, 240 V ac
DISCONNECT POWER BEFORE SERVICING UNIT.
TO BE INSTALLED BY AN AUTHORIZED PERSON ONLY
LEGEND
P POTENTIOMETER
MO TERMINAL STRIP
MT FAN MOTOR
L PHASE
N NEUTRAL
INDUCTION HOB
INDUCTION GENERATOR 3P
Cod. 8130900008
CONVERTER 1+2
CONVERTER 3
INDUCTION GENERATOR 2P
Cod. 8130900009
CONVERTER 4+5
FILTER BOARD 1+2+3
FILTER BOARD 4+5
POTENTIOMETER BOARD 05
TC-LITE
cod. 821290836
cod. 823370254 x 2
cod. 821290835
cod. 821290831
cod. 8207732563
cod. 691290856
WHITE
BLUE

IN CASE OF ABNORMAL OPERATION SUCH AS FAILURE TO LIGHT OR
YELLOW FLAMES CONTACT YOUR LOCAL DEALER FOR SERVICE ATTENTION.

CIRCUIT DIAGRAM



LEGEND											
TS	THERMAL CUT-OUT	RG	BROIL-GRILL ELEMENT	MP	DOOR LIMIT SWITCH	MG	TURN-SPIT MOTOR MOTOR MICROSWITCH	SC	PRINTED-CIRCUIT BOARD	L	PHASE
MV	COOKING FAN MOTOR	RS	LOWER HEATING ELEMENT	RV	CIRCULAR HEATING ELEMENT	MO	TERMINAL STRIP	LF	COOKER LAMPS	N	NEUTRAL
MT	COOLING FAN MOTOR	T	TRIAC	R	RELAY	M	MICROPROCESSOR	R1-2	RELAY CONTACTS		

92 849 B596

STABILISING MEANS MUST BE FITTED TO THIS PRODUCT. REFER TO INSTRUCTIONS.

THIS COOKER IS NOT SUITABLE FOR
A HOSE ASSEMBLY INSTALLATION.

DANGER, 240 V ac
DISCONNECT POWER BEFORE SERVICING UNIT.

TO BE INSTALLED BY AN AUTHORIZED PERSON ONLY

914773851/ B